



SAVANNA & STEEP

Catering Menu

Elegant Afternoon Tea & Culinary Experiences — Heritage Steeped in Every Cup

Blending English, Savanna, and Guyanese-Caribbean Traditions

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PLATED TEA SERVICE

Tiered Afternoon Tea Experiences

For Parties of 50+ Guests · Served as an Elegant Tea Buffet

(Serving per guest: 2 of each Sweet, 1 Scone, 2 of each Savory)

CLASSIC TEA

\$55 per guest

- **Tea Service:** Selection of two premium loose-leaf teas
- **Savories:** Chicken salad on brioche · Cucumber & dill sandwich bite
- **Scones:** Butter, currant & oat scones with lemon curd & jam
- **Sweets:** Assorted Petit Fours (1) · Shortbread cookies · Macarons

SIGNATURE TEA

\$70 per guest

- **Tea Service:** Selection of two premium loose-leaf teas
- **Savories:** Cucumber & dill cream cheese on cranberry loaf · Chicken salad on brioche · Smoked salmon with cream cheese & capers
- **Scones:** Butter, currant & oat scones with lemon curd & jam
- **Sweets:** Assorted Petit Fours (2) · Macarons

ELEVATED TEA

\$85 per guest

- **Tea Service:** Selection of three premium loose-leaf teas
- **Savories:** Cucumber & dill cream cheese on cranberry loaf · Smoked salmon with cream cheese & capers · Chicken salad on brioche · Thinly sliced grilled lamb loin with wholegrain mustard on focaccia
- **Scones:** Butter, currant & oat scones with lemon curd, jam & clotted cream
- **Sweets:** Assorted Petit Fours (3) · Macarons

LUXE TEA EXPERIENCE

\$110 per guest

- **Tea Service:** Premium full tea menu — each guest receives a personal infuser with their tea of choice
- **Savories:** Cucumber & dill cream cheese on cranberry loaf · Smoked salmon with cream cheese & capers · Chicken salad on brioche · Thinly sliced grilled lamb loin with wholegrain mustard on focaccia · Lobster roll
- **Scones:** Butter, currant & oat scones with lemon curd, jam & clotted cream
- **Sweets:** Assorted Petit Fours (3) · White chocolate bread pudding bite

This is a sample menu; customizations may be subject to price adjustments. The presentation of this menu is not confirmation of a contract agreement.

MENU ENHANCEMENTS

Add a touch of indulgence to any tea service tier

- **Prosecco:** Additional \$6–\$12 per guest (final cost determined by wine brand selection)
- **Charcuterie Board:** Seasonal fruit, cheeses, crackers, nuts & olives — additional \$10–\$15 per guest
- **Savanna Garden Salad:** Mixed greens with apple or pear, homemade white balsamic vinaigrette & goat cheese crumble — additional \$3 per guest

INTIMATE BUFFET SERVICE

30–40 Guests · Self-Serve Buffet Style

An elegant balance of comfort and sophistication, ideal for afternoon and early evening gatherings.

\$34 per guest · Pricing excludes applicable tax and service fees

- **Tea Service:** Selection of two premium loose-leaf teas
- **Savories:** Cucumber & dill cream cheese on cranberry loaf · Chicken salad on brioche · Smoked salmon with cream cheese & capers · Assortment of fruit & vegetables
- **Scones:** Butter, currant & oat scones with lemon curd & jam
- **Sweets:** Assorted Petit Fours (choose 2) · Macarons

Also Included: Quality paper napkins, plates, cups and utensils as applicable.

GRAND BUFFET SERVICE

100 Guests • Cold Tea Service (No Hot Tea)

Designed for large-scale celebrations, featuring generously scaled charcuterie displays.

OPTION I — CLASSIC SAVANNA BUFFET

\$40 per guest • 100 guests

Charcuterie Boards (2 displays)

- Cheeses — 12 total: 4 soft (brie / goat cheese), 4 semi-hard (aged cheddar, gouda), 4 hard (manchego, parmesan)
- Cured meats: salami, prosciutto, balanced across boards
- Crackers & crostini: 400–500 pieces (4–5 per guest)
- Seasonal fruit & nuts as garnish

Savory Items

- Assorted patties — 300 total (3 per guest), mix of beef, chicken & vegetarian
- Mini mac & cheese — 100 cups (1 per guest)

Sweets

- Mini desserts — 200 pieces total (2 per guest): assorted mini pastries & shortbread

Beverage Service

- Cold brew iced tea (2 flavors) — 8 gallons total, approx. 100 servings

OPTION II — ELEVATED SAVANNA BUFFET

\$55 per guest • 100 guests

Expanded Charcuterie Display (2 boards)

- Cheeses — 20 total: 4 soft, 4 fresh (goat cheese/burrata), 8 semi-hard, 4 hard
- Cured meats — 12 selections: prosciutto, soppressata, salami
- Artisanal breads & crackers: 600–700 pieces (6–7 per guest)
- Olives, preserves & honey • Seasonal fruit & nuts

Savory Items

- Assorted patties — 300 total (3 per guest), premium mix
- Mini mac & cheese — 100 cups, gourmet toppings station
- Tea sandwiches — 200 pieces (2 per guest): cucumber dill, smoked chicken salad

Sweets

- Dessert assortment — 300 pieces total (3 per guest): mini tarts, macarons, chocolate-dipped strawberries

Beverage Service

- Cold brew iced tea (2 flavors) — 10–12 gallons total
- Prosecco — welcome pour + refill, 24 bottles total

ASSORTED PETIT FOURS

Signature Selections Featured Across All Tiers

- Almond tart
- Cheesecake
- Chocolate brownies
- Key lime bites
- Fruit tartlet

Service Terms & General Notes

Guest Count

- A final guest count is required no later than 7 days prior to the event date.
- The final guest count will be considered the guaranteed minimum for billing purposes.

Payment Terms

- A non-refundable deposit of 50% is required to secure the event date.
- The remaining balance is due 72 hours prior to the event.
- Payments not received by the due date may result in cancellation of services.

Cancellations

- Cancellations made 14 days or more prior to the event will forfeit the deposit.
- Cancellations made within 7 days of the event will be billed at 100% of the total estimated cost.

Menu Changes

- Menu selections are finalized once the deposit is received.
- Minor adjustments may be accommodated with advance notice and may incur additional charges.

Service Style & Timing

- Service is provided as a self-serve buffet unless otherwise arranged.
- Additional service time may be available for an added fee.

Allergies & Dietary Needs

- While vegetarian options are included, Savanna & Steep cannot guarantee a nut-free or allergen-free environment.
- The client is responsible for communicating guest dietary needs in advance.

Client Responsibilities

- Provide access to the event location at least 2 hours prior to guest arrival for setup.
- Provide tables, tablecloths, linens and centerpieces for buffet and dessert setups unless previously arranged.

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